

King Prawn Pulao Recipe

Ingredients:

- King Prawns – 500 gms, raw, shelled, deveined
- Rice – 750 gms
- Onions – 3, big, finely chopped
- Tomatoes – 4, big, chopped
- Ginger Garlic Paste – 1 tblsp
- Cloves – 3
- Cinnamon – 1 inch stick
- Red Chilli Powder – 1 tsp
- Milk – 1/4 cup, warm
- Saffron Strands – a large pinch
- Green Chillies – 5 to 6, slit
- Garam Masala Powder – 1 tsp
- Salt as per taste
- Ghee (or Oil) – 1/4 cup
- Coriander Leaves – few, chopped, to garnish



Method:

- Heat ghee in a pan over medium flame.
- Saute the onions for two minutes.
- Add the ginger garlic paste, cinnamon and stir well.
- Stir-fry for two to three minutes.
- Add the tomatoes and stir again.
- After 2 minutes, add red chilli powder and mix well.
- Mix the saffron strands with the milk and stir well.
- Add the rice to the pan and cook for 3 to 5 minutes.
- Pour 1.25 litres of warm (or hot) water and reduce flame.
- Cover the pan with a lid and cook for 10 minutes or until the rice is half-cooked.
- Add the prawns, green chillies and garam masala powder.
- Sprinkle a bit of salt and stir well.
- Cover and cook for 5 to 8 minutes or until the prawns turn pink and rice is cooked.
- Add the saffron milk and gently mix.
- Remove from flame and garnish with coriander leaves.
- Serve with raita of choice.